### Mesquite Sonoran Babies

Our take on the traditional Dutch Babies. Served with prickly pear syrup & fresh fruit

**$14.50**

### Famous Gallery Granola

Garnished with seasonal fresh fruits & organic vanilla yogurt

**$12.75**

### Breakfast Sopes

Fluffy native corn sopes filled with roasted seasonal vegetables, organic poached eggs & crema served with salsa trio

**$14.75**

### Farmers’ Market Quiche

Creamy quiche with a changing array of seasonal vegetables on a Hayden Mills corn crust served with breakfast salad

**$15**

**NOTE:**
- **Breakfast Sides**
  - Bacon $6
  - House-made currant & cardamom scone $4.50
    - Served with unsalted butter
  - Limequat marmalade $0.50
  - Fresh fruit salad $6
  - Organic vanilla yogurt $3

**Sweets**

- Desserts from our Bakery MP
- Botanica Paletas $3.75
  - Hand-made artisan popsicles

**Beverages**

- Fresh iced herbal tea $3.25
- Traditional Mexican jamaica $3.25
- Prickly pear iced black tea $3.25
- Our Sonoran stand-by from Cheri’s Desert Harvest $4.75
  - A seasonal mix of citrus, herbs & fruits
- Locally roasted fair-trade organic coffee and decaf $3.50
- Numi Hoj Teas $3.50
- Lime Perrier or Izze Juice Sparklers $3.25

**NOTE:** Allergies and Special Diets

Please let us know! We use fresh ingredients and make most everything from scratch. There are no “hidden” ingredients. Most of our dishes are gluten-free and free of processed foods. Many of our dishes can be made vegan or vegetarian. Our servers will be happy to answer any questions.
Where our food comes from...

Produce and Other tasty treats
Pivot Produce brings us the best selections from local and regional farms.
Merchant’s Garden brings us greens & tilapia from their aquaponic farm
Tucson Village Farm lets us pick leftovers!
Native Seed Search brings us some dried chiles and native specialties
Many items from the grounds of the Tucson Botanical Garden
Neighbors and Friends (please let us know if you have a bounty of garden vegetables or fruits, and we would love to purchase them)
Cheri’s Desert Harvest brings us everything prickly pear

Meat
Double Check Ranch Beef
Josh’s Willcox Chicken, Lamb and Lard

Flour, Dried Corn and Grains
Hayden Mills flours and flint corn
Ramona Farms all our native beans and corn as well as some heritage beans from the 15th century

Food from afar
Arbuckles locally roasts our organic fair-trade coffees and provides some of our teas
Mama Ganache provides our organic fair-trade chocolates
Seka Hills provides our fruity & delicious olive oil
Redmond Real Salt provides our mineral salt
Frontier supplies our organic herbs and spices
We sweeten our foods with organic fair-trade sugar, raw organic agave syrup and a splash of maple syrup here and there

Disclaimers and Philosophy
We’ve all heard these disclaimers before. Their story is required to be told. We hope you share our belief that buying food direct from farmers and paying them fair wages to grow organically and sustainably helps mitigate the potential for problems. We hope by hearing these stories, you do not become afraid of your food. Dig in, relish the freshness and love that we have put on your plate, but know that nothing is beyond risk.

If we cook your food beyond the bounds of culinary etiquette, you will not have to worry about those pesky food-borne illnesses, but you will also forfeit texture, flavors, enzymes, nutrients and juiciness. You will also kill the soul of the chef.
We do our best, but there is risk if you eat foods that are lightly cooked or raw. Seafood, eggs, dairy and meat are particularly prone to cause sickness. So is going out to play in the cold without your jacket. So is kissing. But we know that those things are precious and life giving, so we do them joyfully and without fear. Enjoy our food with the same abandon. Bon Appétit